MC456TBRCSR

Microwave Oven

Owner's instructions & Cooking guide

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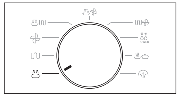
CONTENTS

“Quick” look-up guide 2
Using the steam cleaning 3
Control panel 4
Oven 4
Accessories 5
Using this instruction booklet 5
Important safety information 5
Legend for symbols and icons 5
Precautions to avoid possible exposure to excessive microwave energy. 6
Important safety instructions 6
Installing your microwave oven 9
Cleaning your microwave oven 10
Setting the time 10
How a microwave oven works 11
Checking that your oven is operating correctly 11
What to do if you are in doubt or have a problem 11
Cooking/Reheating 12
Power levels and time variations 13
Stopping the cooking 13
Adjusting the cooking time 13
Using the auto reheat + auto cook feature 14
Using the auto reheat feature 14
Using the auto cook feature 15
Fast preheating the oven 17
Using the power defrost feature 17
Using the manual square tray function 18
Using the power defrost programmes 18
Using the sensor cook feature 19
Using the sensor cook features 19
Cooking by convection 21
Grilling 22
Fermentation mode 22
Combining convection and grill 23
Choosing the accessories 23
Combining microwaves and the grill 23
Combining microwaves and convection 24
Safety-locking your microwave oven 24
Switching the beeper off 25
Setting the energy save mode 25
Cookware guide 25
Cooking guide 26
Storing and repairing your microwave oven 34
Technical specifications 34

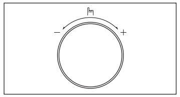
“QUICK” LOOK-UP GUIDE

If you want to cook some food.

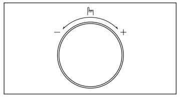
1. Turn **Mode Selector Dial** to **Microwave** () mode position.



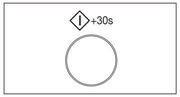
2. Turn **Multi Function Selector Dial** to desired until the appropriate power level is displayed. At that time, press the **Multi Function Selector Dial** to set the power level.



3. Set the cooking time by turning the **Multi Function Selector Dial.**



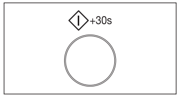
4. Press **Start/ + 30s** (◇+30s) button.



Result: Cooking starts.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

If you want to add an extra 30 seconds.

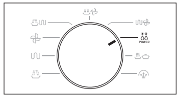


Leave the food in the oven.

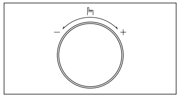
Press **Start/ + 30s** (◇+30s) button one or more times for each extra 30 seconds that you wish to add.

If you want to Power defrost some food.

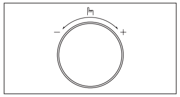
1. Turn Mode Selector dial to **Power Defrost** (POWER) mode position.



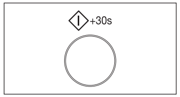
2. Set the cooking category by turning the **Multi Function Selector Dial**. Press Multi **Function Selector Dial** to set desired.



3. Select the weight by turning the **Multi Function Selector Dial** as required.



4. Press **Start/ + 30s** (◇+30s) button.



Result: Defrosting starts.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

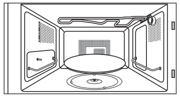
USING THE STEAM CLEANING

The steam provided by steam clean system will soak the cavity surface. After using steam clean function, you can easily clean the cavity of oven.

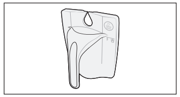
☛ Use this function only after the oven has completely cooled. (Room temperature)

☛ Use normal water only,and no distilled water.

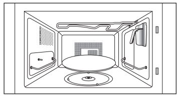
1. Open the door.



2. Fill with water following guide line outside the water bowl.

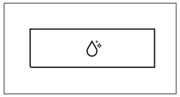


3. Please attach the water bowl in right side of the oven.

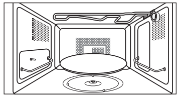


4. Close the door.

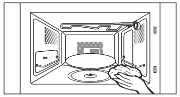
5. Press the **Steam clean** (💧) button.
It will start Steam clean by automatic.
(Bulb does work during Steam cleaning time.)



6. If Steam clean is completed, beep of 4 times rings. Then Open the door.



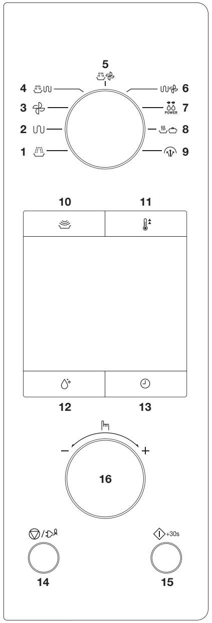
7. Please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.



⚠ WARNING

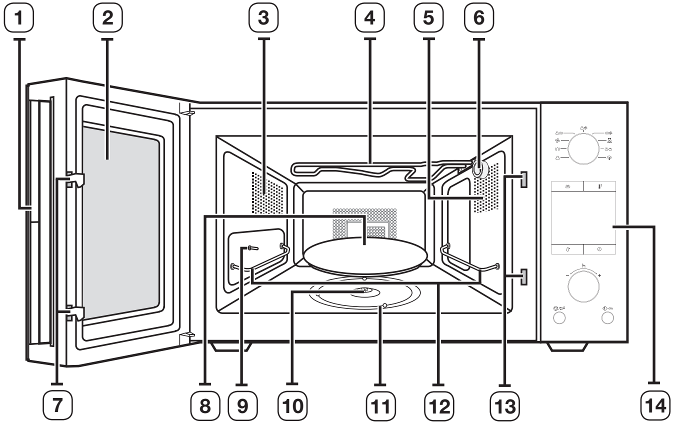
- Water Bowl only can be use during “**Steam clean**” mode.
- When cooking non-liquid items, remove water bowl because It will damage and cause fire to the microwave oven.

CONTROL PANEL



1. MICROWAVE MODE
2. GRILL MODE
3. CONVECTION MODE
4. MICROWAVE + GRILL MODE
5. MICROWAVE + CONVECTION MODE
6. GRILL + CONVECTION MODE
7. POWER DEFROST FEATURE MODE
8. AUTO REHEAT + AUTO COOK FEATURE MODE
9. FERMENTATION MODE
10. SENSOR COOK BUTTON
11. FAST PREHEAT BUTTON
12. STEAM CLEAN BUTTON
13. CLOCK BUTTON
14. ECO/STOP/CANCEL BUTTON
15. START/+30s BUTTON
16. MULTI FUNCTION SELECTOR DIAL

OVEN

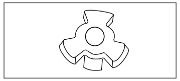


1. DOOR HANDLE
2. DOOR
3. OUTTAKE HOLE
4. SHEATH HEATER
5. INTAKE HOLE
6. WATER BOWL HOLDER
7. DOOR LATCHES
8. TURNTABLE
9. STOPPER
10. COUPLER
11. ROLLER RING
12. SQUARE TRAY HOLDER
13. SAFETY INTERLOCK HOLES
14. CONTROL PANEL

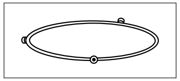
ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

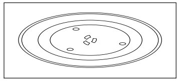
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.
   Purpose: The coupler rotates the turntable.



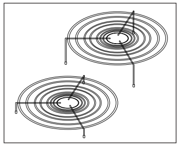
2. **Roller ring**, to be placed in the center of the oven.
   Purpose: The roller ring supports the turntable.



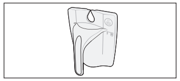
3. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.
   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



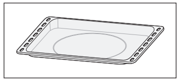
4. **High rack, Low rack,** to be placed on the turntable.
   Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking.**



5. **Clean water bowl**, to be placed in the right side of the oven.
   Purpose: The water bowl can be used to clean**.**



6. **Square tray**, to be placed on the square tray holder.
   Purpose: The square tray is used to cook a lot of quantities like cookies and others. **The Square tray can be used in convection cooking.**



USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

IMPORTANT SAFETY INFORMATION

IMPORTANT SAFETY INSTRUCTIONS.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.
Before using the oven, confirm that the following instructions are followed.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

LEGEND FOR SYMBOLS AND ICONS

⚠ WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
⚠ CAUTION	Hazards or unsafe practices that may result in minor personal injury or property damage.

⚠ Warning; Fire hazard

⚠ Warning; Hot surface

⚠	Warning; Electricity
⊘	Do NOT attempt.
⊘	Do NOT disassemble.
✋	Do NOT touch.
☛	Important
☎	Call the service center for help.
⚠	Warning; Explosive material
★	Follow directions explicitly.
🔌	Unplug the power plug from the wall socket.
⏚	Make sure the machine is grounded to prevent electric shock.
✎	Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) Door (bent)

(2) Door hinges (broken or loose)

(3) Door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

IMPORTANT SAFETY INSTRUCTIONS

Make sure that these safety precautions are obeyed at all times.

⚠	WARNING	🔥	⚡	♨	💥
⊘	Only qualified staff should be allowed to modify or repair the microwave oven.	✓	✓	✓	✓
⊘	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
⊘	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
⊘	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
⏚	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
★	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
⊘	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
★	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
✋	Do not touch the power plug with wet hands.	✓	✓	✓	✓
⊘	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
🔌	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
⊘	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
⊘	Do not place the oven over a fragile object such as a sink or glass object. (Counter top model only)	✓	✓		
⊘	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓

⊘	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
⊘	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
⊘	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
⊘	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
⊘	Appliances are not intended to be operated by means of an external timer or separate remote-control system.	✓	✓		
⊘	Do not pour or directly spray water onto the oven.	✓	✓		
⊘	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
⊘	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
★	Children should be supervised to ensure that they do not play with the appliance. Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
⊘	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.	✓	✓	✓	✓
⊘	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
⊘	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet. (Counter top model only)	✓	✓	✓	✓
★	**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.	✓	✓	✓	✓
★	**WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.	✓	✓	✓	✓
★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.	✓	✓	✓	✓
⊘	**WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.	✓	✓	✓	✓
⊘	**WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.	✓	✓	✓	✓
⊘	**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.	✓	✓	✓	
⊘	**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.	✓		✓	✓
⊘	**WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.	✓		✓	
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓
★	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.	✓		✓	✓

★	**WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;			✓	
★	The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.	✓	✓	✓	✓
★	This oven should be positioned proper direction and height permitting easy access to cavity and control area.	✓	✓	✓	✓
★	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.	✓	✓	✓	✓
★	This microwave oven has to be positioned so that plug is accessible. If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.	✓	✓	✓	✓
⊘	During cleaning conditions the surfaces may get hotter than usual and children should be kept away. (Cleaning function model only)		✓	✓	
⊘	Excess spillage must be removed before cleaning and utensils which state in cleaning manual can be left in the oven during cleaning. (Cleaning function model only)	✓	✓	✓	✓
★	Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules. (Built-in model only.)	✓	✓	✓	✓
☎	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.		✓		
☛	**WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.		✓		
☛	The temperature of accessible surfaces may be high when the appliance is operating.		✓		
☛	The door or the outer surface may get hot when the appliance is operating.		✓		

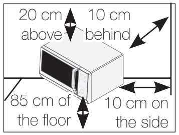
⚠	**CAUTION**	🔥	⚡	♨	💥
★	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
★	When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;	✓		✓	
⊘	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
🔌	If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;	✓		✓	✓
★	The oven should be cleaned regularly and any food deposits removed;	✓	✓		✓
⊘	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
⊘	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
⊘	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
✋	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
✋	Do not touch heating elements or interior oven walls until the oven has cooled down.			✓	

★	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
★	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
⊘	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
⊘	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.	✓			✓
★	Install the oven in compliance with the clearances stated in this manual. (See Installing Your Microwave Oven)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

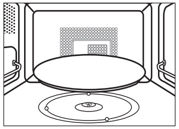
INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safely bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



2. Remove all packing materials inside the oven.
Install the roller ring and turntable.
Check that the turntable rotates freely.



3. This microwave oven has to be positioned so that plug is accessible.

☛ If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
For your personal safety, plug the cable into a 3-pin, 230 Volt, 50 Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

☛ Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.
Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

✎ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

✎ Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

✎ The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, “:0”, “88:88” or “12:00” is automatically displayed on the display.
Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

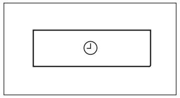
- When you first install your microwave oven
- After a power failure

✎ Do not forget to reset the clock when you switch to and from summer and winter time.

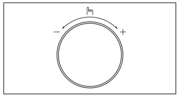
✎ **Auto energy saving function (Only for applicable models)**
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.

Oven Lamp will be turned off after 5 minutes with door open condition.

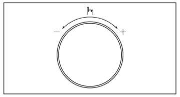
1. Press the **Clock** (◴) button.



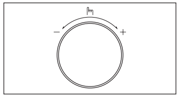
2. Turn the **Multi Function Selector Dial** to set time display type. (12 H or 24 H)



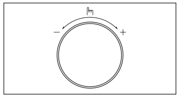
3. Press the **Multi Function Selector Dial** to complete the setup.



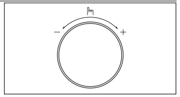
4. Turn the **Multi Function Selector Dial** to set the hour.



5. Press the **Multi Function Selector Dial**.

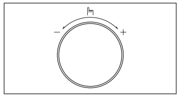


6. Turn the **Multi Function Selector Dial** to set the minute.



7. When the right time is displayed, press the **Multi Function Selector Dial** to start the clock.

   Result: The time is displayed whenever you are not using the microwave oven.



HOW A MICROWAVE OVEN WORKS

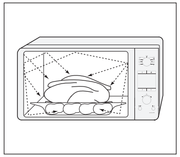
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.

1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.



2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

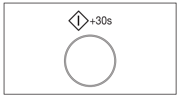
The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled “What to do if you are in doubt or have a problem” on the page.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.

Press the **Start/ + 30s** (◇+30s) button and set the time to 4 or 5 minutes, by pressing the **Start/ + 30s** (◇+30s) button the appropriate number of times.

Result: The oven heats the water for 4 or 5 minutes. The water should then be boiling.



WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A PROBLEM

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

The following are normal occurrences.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The food is not cooked at all.

- Have you set the timer correctly and pressed the **Start/ + 30s** (◇+30s) button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
  - * Solution: Install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset.
  - * Solution: Disconnect the power plug and reconnect it. Reset the time.

"E-24" message indicates.

- The "E-24" message is automatically activated prior to the microwave oven overheating. Should the "E-24" message be activated, then depress the **Eco/Stop/Cancel** (⊽/⊳) key to utilize the initialization mode.

"E-15" message indicates.

- The "E-15" message is automatically actived when you open the door or push **Eco/Stop/Cancel** (⊽/⊳) key on Sensor Cook Mode. Press **Eco/Stop/Cancel** (⊽/⊳) key to return to initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer serivice centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

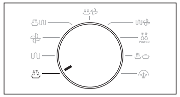
COOKING/REHEATING

The following procedure explains how to cook or reheat food.

☛ ALWAYS check your cooking settings before leaving the oven unattended.

Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

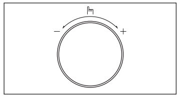
1. Turn **Mode Selector Dial** to **Microwave** (≋) mode position.



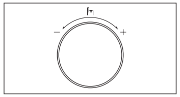
Result: The following indications are displayed:

≋ (microwave mode)

2. Turn **Multi Function Selector Dial** to desired until the appropriate power level is displayed. At that time, press the **Multi Function Selector Dial** to set the power level.

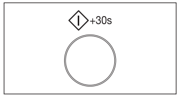


3. Set the cooking time by turning the **Multi Function Selector Dial**.



Result: The cooking time is displayed.

4. Press the **Start/ + 30s** (◇+30s) button.



Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:

- The oven beep and flash "0" four times.
  The oven will then beep one time per minute.

✎ If you would like to know the current Power Level of the oven cavity, press **Multi Function Selector Dial** once. If you would like to change the power level during cooking, turn the **Multi Function Selector Dial.**

Quick Start:

✎ If you wish to heat a dish for a short period of time at maximum power (900 W), you can also simply press the **Start/ + 30s** (◇+30s) button once for each 30 seconds of cooking time. The oven starts immediately.

POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level Lower power level	Decreased Increased

STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Open the door. **Result:** Cooking stops. To resume cooking, close the door again and press the **Start/ + 30s** (◇+30s) button.
Completely	Press the **Eco/Stop/Cancel** (▽/⌁) button. **Result:** Cooking stops. If you wish to cancel the cooking settings, press the **Eco/Stop/Cancel** (▽/⌁) button again.

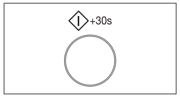
ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the **+ 30s** button once for each 30 seconds to be added.

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

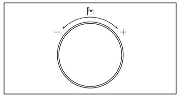
To increase the cooking time of your food, press the **Start/ + 30s** (◇+30s) button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **Start/ + 30s** (◇+30s) button six times.



Just turning **Multi Function Selector Dial** to adjust cooking time.

- To increase cooking time, turn to right and to decrease cooking time, turn to left.

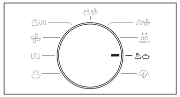


USING THE AUTO REHEAT + AUTO COOK FEATURE

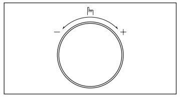
The twenty seven Auto Reheat + Auto Cook (♨) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You can adjust the size of the serving by turning the Dial knob.

☛ Use only recipients that are microwave-safe.

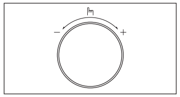
Open the door. Place the food in the centre of the turntable. Close the door.



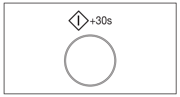
1. Turn **Mode Selector Dial** to **Auto Reheat + Auto Cook** (♨) mode position.



2. Select the Program Auto Reheat or Auto Cook then press **Multi Function Selector Dial**. (Auto Reheat -1, Auto Cook - 2)
   Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Function Selector Dial** to select the type of food.



3. Select the size of the serving by turning the **Multi Function Selector Dial**.



4. Press the **Start/ + 30s** (◇+30s) button.

   Result: The food is cooked according to the preprogrammed setting selected.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

USING THE AUTO REHEAT FEATURE

The following table presents the various Auto Reheat & Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 to 6 are running with microwave energy only.
Programmes no 7 is running with a combination of microwaves and grill. Programme no 8 is running with convection only. Programme no 9 and 10 are running with a combination of microwaves and convection.

Code	Food	Serving size	Standing time	Recommendations
1-01	Ready-Meal (chilled)	300-350 g 400-450 g 500-550 g	2-3 min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
1-02	Ready-Meal (frozen)	300-350 g 400-450 g 500-550 g	3-4 min.	Pierce film and put frozen ready meal on turntable. This programme is suitable for meals consisting of 2-3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
1-03	Stew (chilled)	200-250 g 300-350 g 400-450 g 500-550 g	2-3 min.	Pour into a deep ceramic soup plate or bowl and cover with plastic lid during heating. Stir carefully before and after standing time.
1-04	Mini Ravioli (chilled)	200-250 g 300-350 g	3 min.	Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of turntable. Pierce film of ready product or cover plastic dish with microwave cling film. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce.
1-05	Popcorn	100 g	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of turntable. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.

Code	Food	Serving size	Standing time	Recommendations
1-06	Nachos	125 g	-	Put nachos (tortilla chips) on a flat ceramic plate. Put 50 g grated cheddar cheese and spices on top. Place on turntable.
1-07	Frozen Chicken Wings	200-250 g 300-350 g 400-450 g	2 min.	Put the frozen ready chicken wings or small drumsticks (pre-cooked and spiced) on the high metal rack with the skin-side down. Put them in a circle and leave the centre clear. Turnover, as soon as the oven beeps.
1-08	Frozen Oven Chips	200 g 300 g 400 g	-	Distribute oven chips evenly on the ceramic enamelled baking tray. Insert tray in shelf level.
1-09	Frozen Bread Rolls	100-150 g (2 pcs) 200-250 g (4 pcs) 300-350 g (6 pcs) 400-450 g (8 pcs)	3-5 min.	We recommend to pre-heat the oven to 180 °C for 5 minutes using the convection function. Put 2 to 6 frozen bread rolls (-18 °C) in a circle on the low rack. Put 8 frozen bread rolls equally on the low and high rack. This program is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes.
1-10	Frozen Cake	200-300 g 400-500 g 600-700 g 800-900 g 1000-1100 g 1200-1300 g	5-20 min.	Put frozen cake in the middle, put frozen cake pieces in a circle on low rack. Set rack in the middle of oven on turntable. By the help of convection the cake will be warmed and crisp up. This programme is suitable for cake (round) and cake pieces, such as fruit cake with crumble topping, streusel cake or cake with poppy seeds. It is not suitable for cake with cream filling and cake with chocolate topping.

USING THE AUTO COOK FEATURE

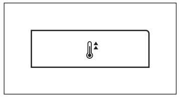
The following table presents the various Auto Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 4 are running with microwave energy only.
Programmes no 5 to 8 are running with a combination of microwaves and grill. Programmes no 9 and 10 are running with a combination of microwaves and convection.
Programme no 11 to 17 are running with convection function.

Code	Food	Serving size	Standing time	Recommendations
2-01	Rice	200-250 g 300-350 g 400-450 g	5-10 min.	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.25 kg rice, add ½ liter cold water. Use glass pyrex bowl with lid. Put bowl in the centre of turntable. Cook covered.
2-02	Fresh Vegetables	200-250 g 300-350 g 400-450 g 500-550 g 600-650 g 700-750 g	1-2 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60-75 ml (4-5 tablespoons) for 500-750 g. Stir after cooking. When cooking higher quantities stir once during cooking.
2-03	Frozen Vegetables	100-150 g 200-250 g 300-350 g 400-450 g 500-550 g	3 min.	Put frozen vegetables into a glass bowl with lid. Add 15-30 ml of water (1-2 tablespoons). Stir after cooking. When cooking higher quantities stir once during cooking.

Code	Food	Serving size	Standing time	Recommendations
2-04	Jacket Potatoes	200 g 400 g 600 g 800 g	5 min.	Use oven potatoes with a size of 200 g each. Pierce skin and put in the centre of turntable.
2-05	Roast Fish	200-300 g (1) 400-500 g (2) 600-700 g (3)	3 min.	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail on the high rack. Turnover, as soon as the beep sounds.
2-06	Fish Fillet	200-300 g 400-500 g 600-700 g	2 min.	Put fish fillets, such as salmon evenly on the high rack. Turnover, as soon as the beep sounds.
2-07	Chicken Breast	300 g 400 g 500 g	1-2 min.	Put marinated chicken breasts side by side on the high rack.
2-08	Chicken Pieces	200-300 g (1 pc) 400-500 g (2 pcs) 600-700 g (3 pcs)	2 min.	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turnover, as soon as the beep sounds.
2-09	Roast Chicken	1000 g 1100 g 1200 g 1300 g	5 min.	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of the low rack. Turnover, as soon as the oven beeps. Push start button to continue process.
2-10	Roast Beef/Roast Lamb	900-1000 g 1200-1300 g 1400-1500 g	10-15 min.	Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turnover, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.
2-11	Potato Wedges	200 g 300 g 400 g	-	Cut potatoes into wedges, brush with a mixture of spices and olive oil. Put on enamelled baking tray. Insert in shelf level.
2-12	Quiche	400 g 500 g 600 g	-	Prepare quiche in a round ovenproof dish. Put dish on the low rack.
2-13	Sponge Cake	450-550 g	10 min.	Put dough into a round black metal baking tin, using baking paper on bottom (diameter 26 cm). Put tin on the low rack.
2-14	Muffins	500-600 g	-	Pour dough into tin for 12 muffins and put tin on baking tray. Insert tray in shelf level.
2-15	Cookies/Biscuits	100 g 200 g 300 g	-	Distribute cookies evenly in rows on enamelled baking tray. Insert tray in shelf level.
2-16	Rising Yeast Dough	400-800 g	-	Put dough in suitable sized bowl and set on the low rack. Cover with cling film.
2-17	Homemade Pizza	800-1000 g	-	Prepare pizza using baking paper on enamelled baking tray. Insert tray in shelf level.

FAST PREHEATING THE OVEN

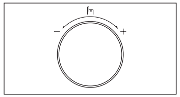
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element is in the correct position for type of cooking that you require.



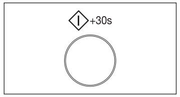
1. Press the **Fast Preheat** (🌡) button.

   Result: The following indications are displayed:

   220 °C (temperature)



2. Set the temperature by turning the **Multi Function Selector Dial**.
   (Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



3. Press the **Start/ + 30s** (◇+30s) button.

   Result: The oven is preheated to the requested temperature.

   - Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
   - After 10 minutes, the beeps 4 times and the operation stops.

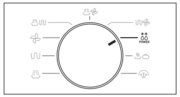
✎ In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

USING THE POWER DEFROST FEATURE

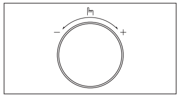
The Power Defrost (❄ POWER) feature enables you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

✎ Use only containers that are microwave-safe.

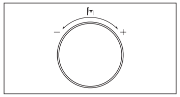
Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.



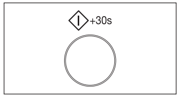
1. Turn Mode Selector Dial to **Power Defrost** (❄ POWER) mode position.



2. Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Function Selector Dial** to select the type of food.



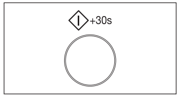
3. Select the size of the serving by turning the **Multi Function Selector Dial**.



4. Press **Start/ + 30s** (◇+30s) button.

   Result:

   - Defrosting begins.
   - The oven beeps through defrosting to remind you to turn the food over.



5. Press the **Start/ + 30s** (◇+30s) again to finish defrosting.

   Result: When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

USING THE POWER DEFROST PROGRAMMES

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.
Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

Code	Food	Serving size	Standing time	Recommendations
1	Meat	200-2000 g	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
2	Poultry	200-2000 g	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3	Fish	200-2000 g	20-80 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4	Bread/ Cake	125-1000 g	10-60 min.	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
5	Fruit	100-600 g	5-20 min.	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

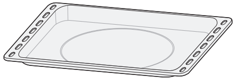
USING THE MANUAL SQUARE TRAY FUNCTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 220 °C in seven preset levels. The maximum cooking time is 90 minutes.

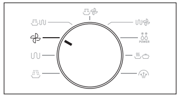
☛ If you wish to Fast Preheating the oven, see page 17.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.

☛ Do not use microwave mode.

☛ Never use this square tray with a different product or model.
It may cause a fire or fatal damage to the product.



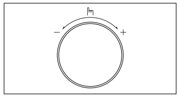
1. Turn **Mode Selector Dial** to **Convection** (✤) mode position.



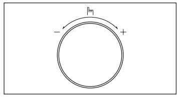
Result: The following indications are displayed:

✤	(convection mode)
220 °C	(temperature)

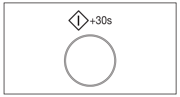
2. Turning the **Multi Function Selector Dial** to set the temperature. At that time, press the **Multi Function Selector Dial** to select temperature.
(Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



3. Set the cooking time by turning the **Multi Function Selector Dial**.



4. Press the **Start/ + 30s** (◇+30s) button.



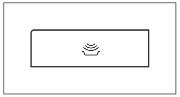
Result: Cooking starts:
- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

USING THE SENSOR COOK FEATURE

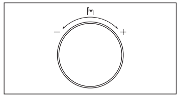
The Eight Sensor Cook (♨) features include/provide pre-programmed cooking times.
You do not need to set either the cooking times or the power level.
You can adjust the Sensor Cook category by turning the dial knob.
First, place the food in the center of the turntable and close the door.

Use only dishes that are microwave-safe.

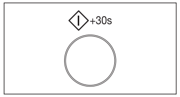
1. Press the **Sensor Cook** (♨) button.



2. Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Function Selector Dial** to select the type of food.



3. Press the **Start/ + 30s** (◇+30s) button.



Result : Cooking starts. When it has finished.
   1) The oven beeps four times.
   2) The end reminder signal will beep 3 times (once every minute).
   3) The current time is displayed again.

Use only recipients that are microwave-safe.

If the inside temperature is over the 60 °C, Display shows “hot” and cooling fan will operate for 3 minutes. You can’t use sensor cook button temperarily until oven get cool to a desired temperature for sensor safe mode.

If the door is opened or press the Stop button during this operation, “E-15” will be displayed. At that time, press the Stop button one more, “E-15” will disappear.

USING THE SENSOR COOK FEATURES

The following table presents 8 Sensor Cook Programmes. It contains its recommended weight range per item, standing times after cooking and appropriate recommendations. In the beginning of the programme the display shows the sensor period. After this period the cooking time and power level is calculated automatically and the remaining cooking time will be displayed. The cooking process is controlled by the sensor system for your convenience. Programmes 1 to 6 are running with microwave energy only. Programmes 7 and 8 are using a combination of microwaves and grill or convection.

Use oven gloves while taking out!

Code	Food	Serving size	Standing time	Recommendations
1	Drink	150-250 g	1-2 min.	Pour the liquid (room-temperature) into ceramic cup or mug. Reheat uncovered. Place in the centre of turntable. Leave them to stand in the oven. Stir drinks before and after standing time. Be careful while taking the cup out (see safety instructions for liquids).
2	Broccoli Florets	200-500 g	1-2 min.	Rinse and clean fresh vegetables, such as broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for broccoli as well as sliced courgette, egg plant, pumpkin or pepper.

Code	Food	Serving size	Standing time	Recommendations
3	Sliced Carrots	200-500 g	1-2 min.	Rinse and clean fresh vegetables, such as carrots and cut into round slices evenly. Put them into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for sliced carrots as well as cauliflower florets or turnip cabbage.
4	Chilled Soup	250-500 g	2-3 min.	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of turntable. Stir carefully before and after standing time.
5	Frozen Soup (-18 °C)	250-500 g	2-3 min.	Pierce film of frozen soup and put in the centre of turntable. Put soup in the centre of turntable. Stir carefully before and after standing time.
6	Peeled Potatoes	200-800 g	2-3 min.	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of turntable. Cook covered.

Code	Food	Serving size	Standing time	Recommendations
7	Frozen Pizza (-18 °C)	300-500 g	-	Put frozen pizza on the low rack.
8	Frozen Lasagne (-18 °C)	300-500 g	3-4 min.	Put frozen lasagne into a suitable sized ovenproof dish. Set dish on low rack.

Auto sensor cooking instructions

The Auto Sensor allows you to cook your food automatically by detecting the amount of gases generated from the food while cooking.

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.
- The More/Less function pad is used to increase or decrease cooking time. You should use this function to adjust the degree of cooking to suit your personal taste. Utensils & Cover For Sensor Cooking.
- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Utensils & Cover for sensor cooking

- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Important

- After installing the oven and plugging into an electrical outlet, do not unplug the power cord. The gas sensor needs time to stabilize in order to cook satisfactorily.
- It its not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately after another.
- Install the oven in a well ventilated location for proper cooling and airflow and to ensure the sensor will operate accurately.
- To avoid poor results, do not use the Auto sensor when the room ambient temperature is too high or too low.
- Do not use volatile detergent to clean your oven. Gas resulting from this detergent may affect the sensor.
- Avoid placing the oven near high moisture or gas emitting appliances, since this will interfere with the proper performance of the Auto Sensor.
- Always keep the inside of the oven clean. Wipe all spills with a damp cloth.
  This oven is designed for household use only.

COOKING BY CONVECTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 220 °C in seven preset levels. The maximum cooking time is 90 minutes.

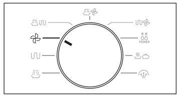
☛ If you wish to Fast Preheating the oven, see page 17.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.

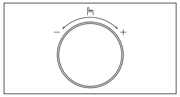
1. Turn **Mode Selector Dial** to **Convection** (✣) mode position.

   Result: The following indications are displayed:

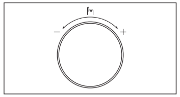
   ✣ (convection mode)
   220 °C (temperature)



2. Turning the **Multi Function Selector Dial** to set the temperature. At that time, press the **Multi Function Selector Dial** to select temperature.
   (Temperature : 220, 200, 180, 160, 140, 100, 40 °C)

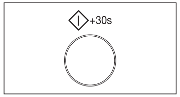


3. Set the cooking time by turning the **Multi Function Selector Dial**.



4. Press the **Start/ + 30s** (◇+30s) button.

   Result: Cooking starts:
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

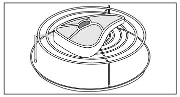


GRILLING

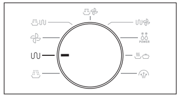
The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

1. Open the door and place the food on the rack.



2. Turn **Mode Selector Dial** to **Grill** (ɯ) mode position.

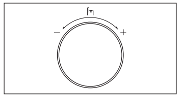


Result: The follwing indications are displayed:

ɯ (grill mode)

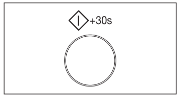
- You cannot set the temperature of the grill.

3. Set the grilling time by turning the **Multi Function Selector Dial**.



- The maximum grilling time is 60 minutes.

4. Press the **Start/ + 30s** (◇+30s) button.



Result: Grilling starts.

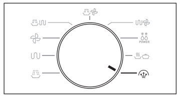
- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

FERMENTATION MODE

This mode can be used for rising yeast dough as well as preparing yoghurt.

☛ For further details on suitable Fermentation Guide, refer to the Guide for Fermentation Mode on page 33.

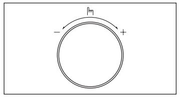
1. Turn **Mode Selector Dial** to **Fermentation Mode** (⌓) mode position.



Result: The following indications are displayed:

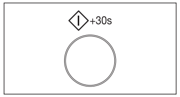
⌓ (Fermentation mode)

2. Set the cooking time by turning the **Multi Function Selector Dial**.



ex) 0H:30 (h:mm)

3. Press the **Start/ + 30s** (◇+30s) button.



Result: Cooking starts:

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

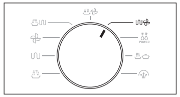
COMBINING CONVECTION AND GRILL

You can also combine convection with the grill, to cook quickly and brown at the same time.

ALWAYS use oven-proof cookware and oven gloves when touching the recipients in the oven, as they will be very hot.You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

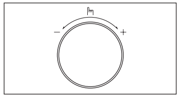


1. Turn **Mode Selector Dial** to **Convection + Grill** ( ) mode position.

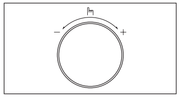
   Result: The following indications are displayed:

   (Convection + Grill)

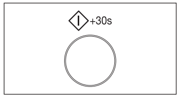
   220 °C (Temperature)



2. Turning the **Multi Function Selector Dial** to set the temperature. At that time, press the **Multi Function Selector Dial** to select temperature. (Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



3. Set the cooking time by turning the **Multi Function Selector Dial**.



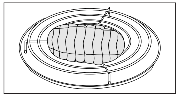
4. Press the **Start/ + 30s** (◇+30s) button.

   Result: Cooking starts:

   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

CHOOSING THE ACCESSORIES

Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.



Microwave-safe containers are not usually suitable for convection cooking; don’t use plastic containers, dishes, paper cups, towels, etc.

If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

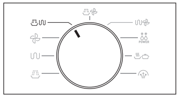
☛ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 25.

COMBINING MICROWAVES AND THE GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

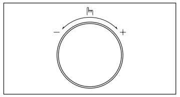


1. Turn **Mode Selector Dial** to **Microwave + Grill** ( ) mode position.

   Result: The following indications are displayed:

   (microwave & grill combi mode)

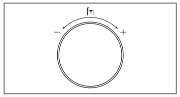
   600 W (output power)



2. Select the appropriate power level by turning the **Multi Function Selector Dial** until the corresponding output power is displayed (600, 450, 300 W). At that time, press the **Multi Function Selector Dial** to set the power level.

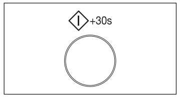
   - You cannot set the temperature of the grill.

3. Set the cooking time by turning the **Multi Function Selector Dial**.
   - The maximum cooking time is 60 minutes.



4. Press the **Start/ + 30s** (◇+30s) button.

   Result:
   - Combination cooking starts.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.



COMBINING MICROWAVES AND CONVECTION

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available. Many foods can be cooked in combination mode, particularly:

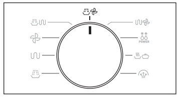
- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can get better cooking and browning, if you use the low rack.

Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

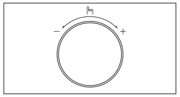
1. Turn **Mode Selector Dial** to **Microwave + Convection** (⩨✣) mode position.

   Result: The following indications are displayed:

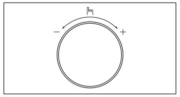


⩨✣	(microwave & convection combi mode)
600 W	(output power)
220 °C	(temperature)

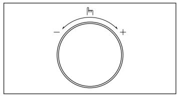
2. Set the appropriate power level by turning the **Multi Function Selector Dial** until the corresponding output power is displayed (600, 450, 300, 180, 100 W). At that time, press the **Multi Function Selector Dial** to select power level.



3. Select the temperature by turning the **Multi Function Selector Dial.**
   (Temperature : 220, 200, 180, 160, 140, 100, 40 °C) At that time, press the **Multi Function Selector Dial** to select temperature.

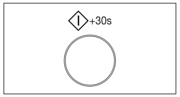


4. Set the cooking time by turning the **Multi Function Selector Dial.**
   - The maximum cooking time is 60 minutes.



5. Press the **Start/ + 30s** (◇+30s) button.

   Result:
   - Combination cooking starts.
   - The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

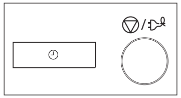


SAFETY-LOCKING YOUR MICROWAVE OVEN

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.

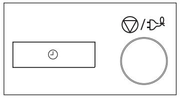
1. Press the **Clock** (◷) and **Eco/Stop/Cancel** (▽/⊳) button at the same time (about three second).

   Result:
   - The oven is locked.
   - The follow indication is display “🔒”.



2. To unlock the oven, press the **Clock (◴)** and **Eco/Stop/Cancel** (▽/⇨) button again at the same time (about three second).

   Result: The oven can be used normally.

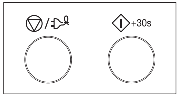


SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

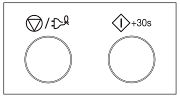
1. Press the **Start/ + 30s** (◇+30s) and **Eco/Stop/Cancel** (▽/⇨) button at the same time (about two second).

   Result: The oven does not beep to indicate the end of a function.



2. To switch the beeper back on, press the **Start/ + 30s** (◇+30s) and **Eco/Stop/Cancel** (▽/⇨) button again at the same time (about two second).

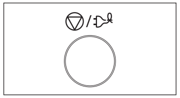
   Result: The oven operates normally.



SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

- Press the **Eco/Stop/Cancel** (▽/⇨) button.
- To remove energy save mode, press any button or turn any dial. The oven is ready for use.



COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.

Cookware	Microwave-Safe	Comments
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ **: Recommended**
✓✗ **: Use caution**
✗ **: Unsafe**

COOKING GUIDE

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with special hints and tips).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Potatoes	500 g	7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Broccoli	250 g	3½-4	3	Prepare even sized florets. Arrange the stems to the centre.
Carrots	250 g	4-4½	3	Cut carrots into even sized slices.
Cauliflower	500 g	7-7½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	3-3½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.

Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
White Rice (parboiled)	250 g	900 W	15-16	5	Add 500 ml cold water.
Brown Rice (parboiled)	250 g	900 W	20-21	5	Add 500 ml cold water.
Pasta	250 g	900 W	10-11	5	Add 1000 ml hot water.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide.
The times in the chart consider liquids with a room temperature of about + 18 to + 20 °C or a chilled food with a temperature of about + 5 to + 7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

Reheating Liquids and Food

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, tea and water)	250 ml (1 mug) 500 ml (2 mugs)	900 W	1½-2 3-3½	1-2	Pour into ceramic mugs and reheat uncovered: 1 mug in the centre, 2 mugs opposite of each other. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 ml 450 ml	900 W	2-2½ 3½-4	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	600 W	4-5	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	600 W	3-4	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	600 W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350 g 450 g	600 W	4-5 5-6	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.
Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.
Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.
Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting.
The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.
Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.
For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.
All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Meat				
Minced beef	500 g 1000 g	10-12 20-22	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over 2 times during defrosting time!
Pork steaks	250 g	7-8		
Poultry				
Chicken pieces	500 g (2 pcs)	14-15	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1200 g	32-34		
Fish				
Fish fillets	200 g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time!
Whole fish	400 g	11-13		
Fruits				
Berries	300 g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2 pcs 4 pcs	1 - 1 ½ 2 ½- 3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/ Sandwich	250 g	4 - 4 ½		
German bread (wheat + rye flour)	500 g	7-9		

GRILL

The grill-heating elements are located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 2-3 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:
Please remember that food must be placed on the high rack, unless another instruction is recommended.
Place the rack in the middle of turntable.

Grill guide for fresh food

Preheat the grill with the grill-function for 2-3 minutes.
Use the power levels and times in this table as guide lines for grilling.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Toast Slices	4 pcs	Grill only	3-4	2-3	Put toast slices side by side on the high rack.
Grilled Tomatoes	400 g	300 W + Grill	5-6	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.
Tomato-Cheese Toast	4 pcs (300 g)	300 W + Grill	4½-5½	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.
Baked Potatoes	500 g	600 W + Grill	7-8	-	Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.
Gratin Potatoes/ Vegetables (chilled)	450 g	450 W + Grill	8-10	-	Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.
Chicken Pieces	500 g (2 pcs)	300 W + Grill	9-10	7-8	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.
Beef Steaks (medium)	400 g (2 pcs)	Grill only	12-14	6-8	Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
Roast Fish	400-500 g	300 W + Grill	4½-5½	5½-6½	Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwaves + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwaves + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:
The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart.
The food must be turned over, if it is to be browned on both sides.

Grill-Convection Guide

You do not need to preheat the oven. Use the power levels and times in this table as guide lines for grill convection combination cooking. Do not touch the hot heater directly after cooking. Use oven gloves while taking out food.

Food	Portion	Grill + Conv. Mode	Time (min.)	Instructions
Frozen Mini Baguettes with topping	250 g	220 °C	15-17	Put 8 frozen baguettes with topping (e.g. tomato, cheese, ham etc) side by side on the low rack.
Frozen Self-Rising Pizza	400 g	220 °C	13-15	Put frozen self-rising pizza on the low rack.
Frozen Spring Rolls	2 x 150 g	250 °C	22-25	Put frozen spring rolls side by side on the low rack.
Frozen Potato Croquettes	250-500 g	200 °C	17-23	Distribute frozen potato croquettes or potato waffles evenly on the low rack. Turnover during cooking after 2/3 of cooking time.
Roast Duck Breast	300-400 g	200 °C	28-33	Spice and/or marinate fresh duck breast. Put with skin-side up into a flat glass pyrex or ceramic dish. Set dish on low rack.

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.
The heating element and the fan are situated on the back-wall, so that the hot air is circulated.

Cookware for convection cooking:
All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:
All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, pastry and soufflés.

Convection Guide for Baking Tray

Preheat the convection with the auto preheat function to the desired temperature, unless we recommend not to preheat the oven– see table. Use the cooking times and instructions in this table as guide lines for convection baking.

Use baking tray only in convection mode or grill convection mode!

Fresh food	Portion	Auto preheat	Shelf level	Temp.	Time (min.)	Instructions
Pizza	800 g	200 °C	1	200 °C	20-25	Put fresh pizza dough (300 g) flat on baking tray. Distribute topping e.g. tomato sauce, vegetables and cheese evenly on top.
Bread Rolls (chilled dough)	400 g (8 pcs)	180 °C	1	180 °C	14-16	Arrange bread rolls evenly on baking tray.
Croissants (chilled dough)	250 g (6 pcs)	180 °C	1	180 °C	10-13	Arrange fresh croissants evenly on baking tray.
Loaf Cake (Marble Cake)	700 g	No preheat	1	160 °C	55-60	Put fresh dough in rectangular black metal dish (length 25 cm). Set dish widthways in the middle of rack.
Dutch Butter cake	800 g	No preheat	1	160 °C	55-65	Put fresh dough in rectangular glass pyrex dish (length 28 cm). Set dish widthways in the middle of rack.
Sponge cake	700 g	No preheat	1	160 °C	35-40	Put the fresh dough in a round glass pyrex dish or black metal dish. Put cake in the centre of oven on rack.
Hazel-nut Cake	800 g	No preheat	1	160 °C	60-65	Put the fresh dough in a round black metal dish (Ø 24 cm). Set cake in the middle of oven on rack.

Fresh food	Portion	Auto preheat	Shelf level	Temp.	Time (min.)	Instructions
Sponge Cake Base (Swiss Roll)	300 g	180 °C	1	180 °C	10-12	Put dough evenly on baking paper on baking tray.
Yeast Tray Cake with apples	1500 g	180 °C	1	180 °C	22-25	Put fresh dough (600 g) flat on baking tray. Put sliced apples on top. Add almonds slices or crumbles.
Muffins	500-600 g (12 pcs)	180 °C	1	180 °C	18-21	Fill muffins dough evenly in a metal muffin mould, suitable for 12 muffins. Set dish on rack.
Cookies	300 g (30 pcs)	180 °C	1	160-180 °C	12-15	Put cookies evenly on baking paper on baking tray.

MICROWAVES + CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for microwave + convection cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scone rounds and breads.

Convection Guide for fresh and frozen food
Preheat the convection with the fast pre-heat function to the desired temperature. Use the power levels and times in this table as guide lines for convection cooking.

Fresh food	Portion	Power	Time	Instructions
PIZZA				
Frozen Pizza (ready baked)	300-400 g	450 W + 250 °C	10-13	Place the pizza on the low rack. After baking stand for 2-3 minutes.
PASTA				
Frozen Lasagne	400 g	450 W + 220 °C	18-20	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.
MEAT				
Roast Beef/ Roast Lamb (medium)	1200-1300 g	450 W + 180 °C	1st side 19-21 2nd side 11-13	Brush beef/lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil. Stand for 10-15 min.
Roast Chicken	1100-1200 g	450 W + 200 °C	1st side 16-18 2nd side 12-15	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.
BREAD				
Fresh Bread Rolls (fresh dough)	4 pcs (200 g)	100 W + 200 °C	11-13	Put bread rolls in a circle on the low rack. Use oven gloves while taking out! Stand 2-3 minutes.
Garlic Bread (chilled, pre-baked)	200 g (1 pc)	180 W + 180 °C	6-7	Put the chilled baguette on the low rack. After baking stand for 2-3 minutes.
CAKE				
Marble Cake (fresh dough)	500 g	180 W + 180 °C	20-25	Put the fresh dough in a rectangular silicone baking dish (length 25 cm). Put the dish on the low rack. After baking stand for 5-10 minutes.
Muffins (fresh dough)	6 x 70 g (400-500 g)	100 W + 180 °C	18-22	Fill the fresh dough evenly in silicone baking dish suitable for 6 large muffins. Put the dish on the low rack. After baking stand for 5 minutes.

GUIDE FOR FERMENTATION MODE

This mode can be used for rising yeast dough as well as preparing yoghurt.
Refer to table and guide how to use the mode on this page.
Put dough into heat resistant bowl and cover with cling film.
When preparing yoghurt pour 1 litre long life milk (room temperature) into shallow glass bowl or 6-7 ceramic dishes. Distribute 100 g yogurt evenly into cups, stir well and cover with cling film.
This function is running with low convection temperature.

Fresh food	Portion	Time (h:min)	Instructions
Pizza dough	300-500 g	00:30-00:40	Put dough in a suitable in suitable sized bowl and set on baking tray, put in shelf level. Cover with cling film.
Cake dough	500-1000 g	00:40-00:50	Put dough in a suitable in suitable sized bowl and set on baking tray, put in shelf level. Cover with cling film.
Bread dough	750-1000 g	00:50-1h:00	Put dough in a suitable in suitable sized bowl and set on baking tray, put in shelf level. Cover with cling film.
Yoghurt	500-1000 ml	7h:00-9h:00	Mix 100 g natural yoghurt with 1 litre long-life milk (room-temperature; 3,5 % fat). Pour evenly into 6-7 ceramic cups or small glasses. Cover each with cling film and set on baking tray, insert in shelf level. When preparing yoghurt first time, we recommend using fermenting powder, with dried lactic acid bacteria and set 9 hours. Follow-on inoculations can be done with normal time of 8 hours or less.

BASIC RECIPES:

Cake

Mix 500 g white flour, 1 package dried yeast (7 g), 50 g sugar, and ¼ teaspoon salt. Add 250 ml warm milk (to warm chilled milk use 30-40 seconds. with 900 W) and mix well. Add 100 g soft butter (to soften chilled butter use 30-40 seconds with 900 W), and 1 fresh egg (room-temperature).
Prepare dough using knead function of your kitchen-machine for 5 minutes.

Pizza

Mix 300 g white flour, 1 package dried yeast (7 g), 1 teaspoon sugar, and 1 teaspoon salt. Add 200 ml luke warm water, 1 tablespoon olive oil and prepare dough using knead function of your kitchen-machine for 5 minutes.

SPECIAL HINTS

Melting butter

Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat 20-30 seconds, using 900 W until butter is melted.

Cooking jam

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 9-11 minutes using 900 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

Cooking pudding/custard

Mix pudding powder with sugar and milk (500 ml) by following the manufacturer instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 to 7 minutes using 900 W. Stir several times well during cooking.

STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repairs.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✎ If you wish to store your oven away temporarily, choose a dry, dust-free place.

- **Reason** : Dust and damp may adversely affect the working parts in the oven.

TECHNICAL SPECIFICATIONS

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	3100 W
Microwave	1550 W
Grill (heating element)	1550 W
Convection (heating element)	1550 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	600 x 584 x 350 mm
Oven cavity	418.8 x 414.5 x 261 mm
Volume	45 L (1.6 Cubic feet)
Weight	
Net	23.5 kg approx.

MEMO

MEMO

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
U.A.E	800-SAMSUNG (726-7864)	www.samsung.com
OMAN	800-SAMSUNG(726-7864)	www.samsung.com/ae (English) www.samsung.com/ae_ar (Arabic)
KUWAIT	183-2255	
BAHRAIN	8000-4726	
SAUDI ARABIA	9200-21230	
EGYPT	08000-726786	www.samsung.com
JORDAN	800-22273	
	065777444	
IRAN	021-8255	
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TURKEY	444 77 11	
NIGERIA	0800-726-7864	
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Cote D’ Ivoire	8000 0077	
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UGANDA	0800 300 300	
TANZANIA	0685 88 99 00	
SOUTH AFRICA	0860-SAMSUNG(726-7864)	
BOTSWANA	0800-726-000	
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